

Che Figata Bistro



Greene County Restaurant Week Menu
\$25.00 Per Person (Tax & Gratuities Not Included)
March 22, 2019 - March 31st, 2019

Starters

SPINACH ROLL

sauteed spinach wrapped with fresh pasta sheets, baked in the oven until crispy brown and served with a dollop of our own marinara

MEATBALL MARSALA

hand rolled meatballs served over lightly toasted crostini topped with a mushroom marsala sauce

ARANCI

traditional style rice ball filled with a meat ragu and sweet peas

CUP OF SOUP OF THE DAY

chef's homemade specialty soup

Salad

CAESAR SALAD

romaine, fresh parmesan, seasoned croutons & black pepper with house-made dressing

Entrees

BACON, EGG AND LEEK RISOTTO

creamy risotto sauteed with bacon and leeks topped with a sunny side up egg

PASTA FIGATA

fresh pasta tossed with arugula, zucchini, figs, extra virgin olive oil and garlic

CASHEW CRUSTED SALMON

served with a creamy risotto

CHICKEN SAVOY

tender pieces of chicken crusted with fresh oregano, black peppers pan seared and baked with parmesan cheese, finished with a splash of vinegar and squeeze of lemon served Roasted Potato & Veg

CHICKEN TRISTINA

boneless pan seared chicken sauteed with white wine, fresh tomatoes, artichoke hearts and sweet peas

Desserts:

CHOCOLATE CAKE OR CANNOLI

10 Reed Street, Historic Village of Coxsackie
518 731-2220

